

## TASTE WITHOUT WASTE

### Strawberry Tea Cake

Serves 6

#### Ingredients

1 egg, separated  
1/3 cup caster sugar  
1/2 cup milk  
1/2 tsp vanilla essence  
30g butter, melted plus a 1 tsp extra for topping  
1 cup self-raising flour, sifted  
120g strawberries, hulled and thinly sliced lengthways  
1 tsp icing sugar

To serve:

Fill with Lemon/passionfruit curd or strawberry jam & whipped cream

Or serve warm with custard

#### Method

Preheat oven to 190C. Grease an 18cm spring-form cake tin. Line the base with baking paper.

In a medium bowl whip the egg white with a balloon whisk until stiff peaks form. Add 1/3 of the sugar and gently whisk in. Repeat with the remaining two thirds. Whisk in the egg yolk.

Ever so gently stir in the milk, vanilla and melted butter. Fold in the flour, one third at a time, either with a balloon whisk or a flexible spatula.

Spoon into the prepared tin and smooth the top gently with a spatula. Arrange a circle of strawberries around the outer edge of the cake, with the tips facing outwards. Then arrange another, smaller circle in the same fashion. Bake for 20 -25 minutes or until done when a skewer inserted comes out clean.

When cooked, remove from the oven and set the tin on a wire rack. Leave in the tin for five minutes and meanwhile brush the top with the extra teaspoon of melted butter. Dust over the icing sugar (most will form a glaze on the strawberries). Remove from the tin and leave to cool completely on the wire rack.

Once cool, slice in half and sandwich together with lemon/passionfruit curd or strawberry jam and whipped cream. Alternatively, serve warm for dessert with custard.

Source: *A Taste Without Waste original. Basic tea cake recipe inspired by Margaret Fulton's Baking: The Ultimate Collection.*  
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